

ter. Stir in remaining ingredients; heat through.

COUNTRY CORN BAKE

1 (17-ounce) can Del Monte Whole Kernel Golden Sweet Corn

$\frac{1}{3}$ cup yellow cornmeal

$\frac{1}{4}$ cup butter or margarine

2 eggs, beaten

$\frac{1}{2}$ cup sliced green onions

$\frac{1}{2}$ teaspoon basil

Drain corn reserving liquid in saucepan. Bring liquid to boil; stir in cornmeal. Cook, stirring constantly, until thickened. Stir in corn and remaining ingredients. Spoon into 6 (6-ounce) custard cups. Bake at 350 degrees 20 minutes or until set.

Stewed Tomatoes

$\frac{1}{2}$ cup chopped green pepper

$\frac{1}{4}$ teaspoon basil

dash allspice

dash crushed bay leaf, optional

Cook onion in oil until soft. Stir in remaining ingredients. Bring to boil; reduce heat. Simmer 5 minutes.

STEWED TOMATOES AND GREEN BEANS

1 (14 $\frac{1}{2}$ -ounce) can Del Monte Italian

macaroons, with plenty of coconut. But what makes these cookies extraordinary — the reason they're called "Marvelous Macaroons" — is the addition of pineapple. Almonds, almond extract and the zip of grated lemon peel complete the transformation from classic to outstanding.

A can of crushed pineapple adds juicy, tart bits of flavor — a fitting complement to the sweetness of coconut. The result is a cookie that stays moist and chewy and is best stored in